



TRAINING COURSE FOR  
**SENSORY PANEL LEADER**  
*TO OPEN AND GUIDE AN OLIVE OIL SENSORY PANEL*

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**PARMA - PR (ITALY), 9<sup>TH</sup> - 12<sup>TH</sup> NOVEMBER 2020**



# What is a Sensory Panel Leader?

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*A Sensory Panel Leader is a professional with specific competencies in selection, training, establish and managing a group of tasters or judges, also in the direction of the juries of international olive oil competitions He/She will be able to develop a good skills and expertise in the evaluation of the product and on leadership for the management of the group of tasters.*

*This a specific course aimed to take competencies to establish, leading and coordinating an Tasting Panel for quality control and olive oil classification and certification.*

*The course is aimed in according to the I.O.C. - International Olive Coucil norms and International regulation and all instructors are highly specialized in their field and are official I.O.C. and EC Expert Commission members.*

*Competencies and skills acquired can be useful also to manage panels of tasting of other food products.*

**For more information, please contact:**

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# Program

9<sup>th</sup> November 2020

## THEORY

Development of virgin olive oil and its influence on the organoleptic characteristics.

- Olive oil classification. Sensory analysis and tasting – Psychophysiology of taste and sense of smell;
- effect of harvesting, conservation, transformation and separation methods on the organoleptic characteristics of oils.

## PRACTICE

- Positive and negative attributes. Recall of knowledge;
- initial evaluation of tasting panel. Organoleptic evaluation;
- evaluation of the results according to the official regulations.

10<sup>th</sup> November 2020

## THEORY

Basic law of olive oil. Characteristics. Marketing. Tasting Panel;

- procedure for the organoleptic assessment and classification of virgin olive oil. Use of the data by the panel leader. Classification of the oil. Method for calculating the median and the confidence intervals. Spreadsheets.

## PRACTICE

- Tasting of international olive oils;
- standards at high and low concentrations;
- evaluation of the results according to the official regulations.

11<sup>th</sup> November 2020

## THEORY

Control Points in quality management system of virgin olive oil sensory testing laboratories;

- document control;
- quality assurance system (procedures, compliance with standards);
- internal quality control. Repeatability and deviation index;
- external quality control. Proficiency test.

## PRACTICE

- Tasting of double-blind sample. Internal quality control
- review and discussion of results;
- test for differentiation of defects at low intensity;
- tasting of a collaborative test;
- evaluation of results. Evaluation of the test. Compatibility index.

12<sup>th</sup> November 2020

## THEORY

- Quality assurance system. Second part;
- questions about the course.

## PRACTICE

- Analysis of variance of a tasting panel. Calculation repeatability and deviation index;
- checking the reliability of a panel test: free software for data analysis (Excel and Panel check);
- tasting of the commercial olive oils;
- comparison of the results and evaluation in accordance with IOC and Community rules. Reporting of results;
- tasting of the commercial olive oils. Review of positive attributes.

## Closing ceremony and consignment of certificates

**PARTICIPANTS WILL PARTICIPATE AT  
SENSORIAL EXERCISES, TASTING SESSIONS AND SIMULATION-BASED TRAINING**

# Registration Fees

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**Fees for the course: 1.350,00 Euros**

*The Course includes:*

- *Classroom sessions, guided tastings and practical exercises*
- *Sensorial Exercises, Tasting Sessions and Simulation-based training*
- *Didactical Materials*
- *Sensory Panel Leader Diploma*

**LIMITED PLACES AVAILABLE**

**Completed application form should be received no later than:**

**October, 01<sup>st</sup> 2020**

*Registrations will close at the reaching of the number of places available.  
Registrations will be accepted considering the order of arrival of the applications.*

## Lectures

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*The course is conducted in English by highly qualified teachers and panel leaders recognized by the I.O.C.*

- **Wenceslao Moreda** - *Panel Leader of International Olive Oil Competition Armonia; Chemical and Sensory analysis expert - CSIC - Instituto de la Grasa; Member of various European and international commissions of the olive oil field.*
- **Nicola Simone** - *Biologist, CREA-OLI Centro di Ricerca per l'Olivicoltura e l'Industria Olearia Sede scientifica Research Centre for Olive Growing and Olive Industry Scientific Centre in Pescara.*
- **Rita Ferrara/Mauro Martelossi** - *(Rita Ferrara) - Chemist, Panel Leader of the tasting committee of DEPARTMENT OF CENTRAL INSPECTORATE FOR FRAUD REPRESSION AND QUALITY PROTECTION OF THE AGRI-FOOD PRODUCTS AND FOODSTAFFS (ICQRF- Laboratory of Salerno) for official control of the organoleptic characteristics of virgin and extra virgin olive oils.  
(Mauro Martelossi) Academic Member of Italian National Academy of the Olive Tree and Olive Oil, specialist in sensory analysis, panel leader and olive oil sommelier.*

# Training Course for Sensory Panel Leader

Parma,  
9 - 12 November 2020

## PERSONAL INFORMATION

Name	Surname	Address	
Postcode/Zip Code	City	Nationality	VAT Number / Tax Account ID
Mob.	Ph.	E-mail	

## HOW TO REGISTER

Please complete this application form and mail it or fax it to: fax +39 0521 148 0029 - E-mail: info@oliveoilacademy.org

Please select one of the following options:

Complete course  
**Euro 1.350,00**

## Terms of Payment:

Registration is considered to be completed when the form is received by fax or email at the course secretariat, accompanied by a copy of payment with statement showing the deposit (**50% of the Total Amount**) has been sent via Pay Pal (adding 5% commissions) at address info@oliveoilagency.org or via Bank Transfer to:

Banca: Crédit Agricole  
BIC CRPPIT2P404 - IBAN IT 06 K 06230 12704 000036467600  
Intestato a: ISTITUTO IRVEA  
Reference: Contributo IRVEA 2020 (Sensory Panel Leader)

All money transfer costs and bank charges are at the applicant's expense. Completed application forms and samples should be received no later than: October, 1st 2020.

Registrations will close at the reaching of the number of places available. Registrations will be accepted considering the order of arrival of the applications.

Deposits are not refundable. Balance to be paid before 30 days the beginning of the course.

Copy of receipt of payment must be attached to the enrolment form and sent to fax +39 0521 148 0029 or e-mail to info@oliveoilacademy.org

The course will be confirmed after closing date via e-mail. If the course will not be confirmed, the deposit will be refunded without any other obligations for Istituto IRVEA

Change in the Programme: IRVEA/OLIVEOIL ACADEMY reserves the right to change or modify programme structure as it deems necessary. Should this occur, all participants will be notified as soon as possible.

Competent Jurisdiction: For any legal requirements, the Law Court of Parma has exclusive jurisdiction in the interpretation and execution of the present contract.

All personal information received will be held by IRVEA for the purposes of course administration only (accounting, logistics, compilation of lists etc) in accordance with Reg. Ue 679/2016.

This information will be used solely for editorial purposes of IRVEA and associates and to keep you informed about our initiatives.

If you do not wish to receive any further information from us, please tick the box

date

signature

